

Authentic, bottle-conditioned lambic beers (like *Oude Gueuze*) are **unpasteurized**. Pasteurization would kill the live yeast and bacteria required for the natural secondary fermentation and carbonation process that occurs inside the bottle. 🍺 Lindemans Brewery +2

Because these microorganisms remain active, bottle-conditioned lambics are considered "live" beers. This allows them to develop complex flavors, tartness, and carbonation over years of aging. 🍺 Lindemans Brewery +3

Exceptions:

While traditional, artisanal lambics are unpasteurized, some large-scale commercial breweries do produce sweeter, fruit-flavored lambic variants (often designed for mass-market appeal) that are filtered and pasteurized. Always check the label for terms like *Oude* or *Traditioneel* for authentic, unpasteurized, bottle-conditioned varieties. 🍺 Lindemans Brewery +4